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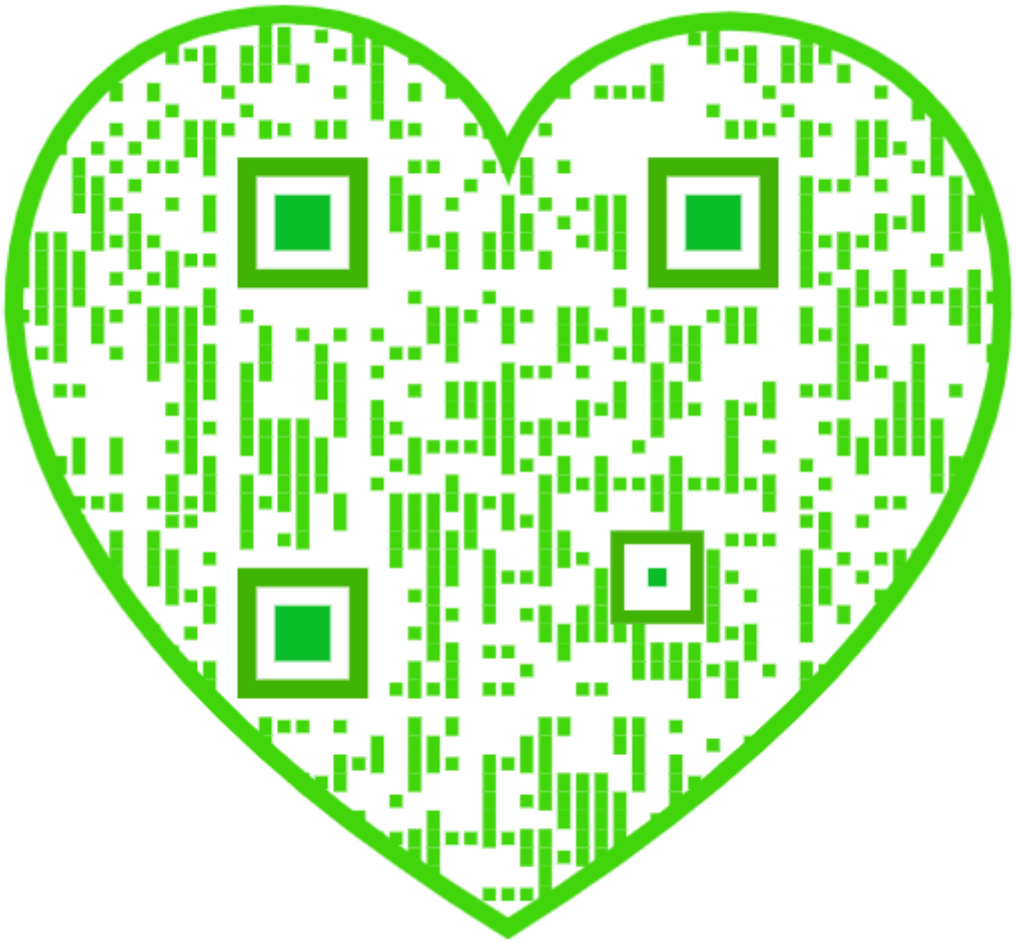

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THE

DOMESTIC ADVISER,

Being a Valuable Compendium of

Household Recipes

And a Companion to

15,818 Ll.

THE "O. K." DOUBLE WASHBOARD.

PUBLISHED BY THE MANUFACTURER
OF THE
"O. K." DOUBLE WASHBOARD,
J. H. NELLIS, CANAJOHARIE, NEW YORK.

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PUBLISHERS' PREFACE.

No apology seems necessary for presenting another book of Recipes for public consideration. It cannot be denied that many, in fact most of the Receipt books, are too voluminous, and are loaded with much useless matter, that the inexperienced housewife cannot cull out except by experiments, which are expensive and many times exasperating. In publishing a book for gratuitous distribution to purchasers of an article which necessarily bears but a small margin of profit, the conclusion of the reader must be that the book cannot be very large or costly. While we expect to present a little book of creditable appearance, its sterling merit will consist in the REAL VALUE OF EACH AND EVERY RECIPE. There is no guess work regarding the utility of these recipes, as the compiler is a person of extended experience, and by test and comparison has submitted only such as are known to be valuable.

If the usefulness of this little work be such as to make it very popular, the publisher, may, at no remote day, deem it prudent to publish a more comprehensive and thoroughly classified work. In the meantime, we submit for your hearty approval our little "DOMESTIC ADVISER," and its most excellent companion, the "O. K." Double Wash Board.

THE PUBLISHER.

Entered according to the act of Congress, in the year 1880, by
J. H. NELLIS,
In the office of the Librarian of Congress, at Washington.

The Domestic Adviser.

SOFT SOAP.

To a pound can of Babbitt's concentrated potash, add 3 gallons water, boil until all is dissolved, then take half of the lye and add 3 pounds good, clean soap grease and boil till it becomes thick. As it begins to thicken add the remainder of the lye gradually. Let it boil slowly so that it will not boil over. If it boils down before it becomes soap, add sufficient water to keep about the some quantity, until it becomes soap. Then add 9 gallons water and stir well together.

REMARKS.—It will be understood that when lye is too strong it will not make soap, therefore, if the kettle, while boiling, is not kept about the same quantity, the lye would boil down too strong before the soap is made.

"O. K." means all right, and whoever buys an "O. K." Double Washboard, is sure to be all right, as it is a pleasure to work with it, and it lasts so long that you are sure to get your money's worth.

HARD SOAP.

Take one pound Babbitt's Concentrated Potash, dissolve in twelve quarts water in a kettle calculated to make the soap. Add to the lye five pounds grease, and boil slowly until it becomes soap, which will take one to five hours. Add water to the kettle as it boils down. Keep about the same quantity in the kettle until it becomes soap. Then add three ounces common salt, and boil ten minutes, which will separate the water from the soap. If rosin is wanted, melt that in a separate kettle. Add lye with it until it becomes thick, which will take about one quart to a pound rosin. Then add the rosin to the boiling soap before the salt is added. The salt causes the soap to separate from the water and rise upon the top. When cold it can be taken off, or dipped into moulds while hot.

CHEAP HARD SOAP.

Add to 10 quarts of water, 6 pounds of quick lime and 6 pounds of common washing soda. Put together and boil one-half hour. Let it stand over night to clear. Draw off the lye and add 1 pound common rosin and 7 pounds fat. Boil one-half hour. Let it stand to cool and cut into bars.

HARD SOAP.

Take 3 pounds sal soda, 1½ pounds stone lime, 2 gallons rain water, boil 15 minutes, then let it settle and pour off the clear lye. Put 3 pounds clean grease in a kettle, and bring to a boiling heat, then add the lye gradually until it becomes soap, boiling all the time; turn into moulds or a tub to cool; cut into cakes and dry. This soap is mild and especially desirable for washing hands.

The above hard soaps may be perfumed just before they are cold.

The zinc used in the "O. K." Double Washboard is heavier than is ordinarily employed, hence the board is more durable than most of the washboards in the market.

WASHING FLUID.

One pound sal soda, one-half pound stone lime, 5 quarts rain water. Boil a short time, stirring occasionally. Then let it settle and pour off the clear fluid into a stone jug, and cork for use. One teacup of the fluid is used to a boiler of clothes, and one-half cup should be added to each subsequent boiler full.

The "O. K." Double Washboard is as cheap as any other board claiming half its merits.

HOW TO MAKE WASHING EASY.

Place all the linen and cotton garments into a tub, putting those most soiled at the bottom. Pour clear water, (almost boiling hot,) over them, and let stand for one-half hour.

Take another tub and make a warm suds. Wring the fine clothes out of the first tub and rub them on an "O. K." Double Washboard. Have a boiler half full of water ready, to which

add a cupful of the washing fluid. Rub soap on the stained spots and put the garments in the boiler and boil one-half hour. Remove from the boiler and proceed thus with the coarser garments, adding one-half cup fluid to the boiler at each subsequent boiling.

When the clothes come out of the boiler they are put into a tub of cold water. Examine again and rub out all dirt not previously removed. Slight rubbing between the hands is sufficient, as the fluid loosens all dirt remaining.

Rinse through one or two waters, the latter with bluing added, and hang up to dry.

Bleaching is unnecessary when this washing fluid is used.

Soak the woolen and colored clothes in the water in which the clothes have been boiled, doing the woolens first. The fluid will brighten the colors of the colored articles. Flannels should always be well soaked, and washed in lukewarm suds, as hot water shrinks them and makes them hard.

The "O. K." Double Washboard is light and very strong.

HOW TO STARCH LINEN.

First procure a wax candle and pulverize it. To 1 large tablespoon of good starch add 1 small teaspoon of the wax. Mix in cold water to the consistency of thick cream. Have ready a teakettle of boiling water, and pour it on the starch, stirring very fast, until transparent. Be careful not to add too much water. Put collars and cuffs into the hot starch and let them remain until the shirt fronts have been immersed and rubbed thoroughly between the hands. Squeeze out the cuffs and collars and hang all up to dry. When dry, the linen is dipped in thin, cold starch, and ironed in the ordinary way. Then it is dampened with a wet cloth and a polishing iron pressed over it. This is an ordinary iron, ground off so that the edges are rounding. To this last manipulation, the linen is indebted for the peculiar laundry gloss which we all so much admire. The boiled starch remaining should be thinned with cold water, then table linen, skirts, &c., can be starched and dried. When the clothes are perfectly dry, lay all starched articles (except cuffs, collars and shirts,) upon a sheet and sprinkle with a whisk broom kept for the purpose. Cover with a sheet upon the table, and, taking a new broom, pound

the clothes for 5 or 10 minutes, then straighten and roll tightly, letting them remain covered in a cool place one hour before ironing.

Muslin dresses should be starched in rice water, made by boiling 2 tablespoons rice in 1 pint water until entirely dissolved. This will stiffen 2 dresses.

Lace curtains should be starched with thick starch and treated as described further on.

The "O. K." Double Washboard is constructed in such a manner that it cannot warp, twist, get out of shape or dry apart.

IRONING.

In ironing, much depends upon the manner in which it is done. Good irons are essential, and the light, smooth, nickel-plated ones, are by far the best. If possible, use a gas or kerosene stove, for these tiny comforts can be set on a stool or stand by your side, and save hundreds of steps. Above all, if you value your health and feeling, learn to iron, sitting. Standing is wearing and wearying work. Have two "ironing-boards," one about three feet by four feet, which can be used for skirts, if rested upon two chair backs, or for ordinary articles, upon a table, then another the size of a shirt-bosom; cover both with a piece of old blanket, and then a strong piece of cotton cloth. Always have a strip of white with strings, and tie over while ironing, and which can then be removed, and thus kept clean for a long time. When one can be procured, a board hollowed out in the centre, like a "cutting or lap-board," is very comfortable, as it enables the ironer to sit up close to her work. A piece of soft, old towel or other linen, or a small sponge, is always requisite to wipe off starched articles and little specks and spots from various pieces. An old book or pamphlet should always be at hand on which to rub the iron. Linen goods should be ironed on the right side, cotton and embroidery on the wrong. Never use heavy irons for muslins; but iron off rapidly, and finish the gathers, &c., on the right side. Lace curtains must never be ironed, but pinned to a rod on which a strip of cotton is tacked, and a heavy rod, with weights fastened to the ends, pinned to the bottom. Two rods finished with the strips of cotton should be in every family who own lace curtains.

If your flat irons are rough, rub them with fine salt.

If a shirt bosom or other article has been scorched in ironing, lay it where bright sunlight will fall directly on it. It will take it out at once.

The "O. K." Double Washboard washes cleaner with less exertion than any other board.

CHOLERA MIXTURE.

Take equal parts of tincture of opium, red pepper, rhubarb, peppermint and camphor. Mix, and to about 2½ ounces of the mixture add 1 teaspoon oil of anise. Dose, 10 to 30 drops in 3 or 4 teaspoons of water. Good for cholera morbus and all sudden, violent attacks of summer complaint. After the attack is broken, follow this with the "Remedy for Diarrhœa," given below.

REMEDY FOR DIARRHŒA.

Also valuable to tone the stomach and bowels after an attack of cholera morbus. Take a large handful of dried spearmint, 1 teaspoonful pulverized Turkey rhubarb, 1 of powdered cinnamon, 1 pint of boiling water. Let all simmer for 10 minutes; strain and add 1 teaspoon good soda, and sugar to suit the taste. Dose, 1 or 2 tablespoonfuls every 1 to 5 hours, as the case requires. Children—one-half teaspoon or more, according to size. This is a harmless and perfect agent, and can be given to the youngest infant with impunity. If spearmint cannot be obtained, a smaller quantity of dried peppermint can be substituted.

The "O. K." Double Washboard combines all the advantages of a zinc and of a wooden board.

REMOVING WARTS.

Rub the warts night and morning with a moistened piece of muriate of ammonia. They soften and dwindle away, leaving no disagreeable scars.

REMEDY FOR INFLAMED EYES.

One teaspoon powdered borax, 1 teaspoon spirits camphor, druggists' strength, dissolved in 1 pint rain water. Bathe the eyes frequently.

REMEDY FOR COLD FEET.

Soak the feet in warm water with a little Cayenne pepper added, two or three times a week. Try this for a month or longer if necessary, and you will find it an excellent remedy.

TO BREAK UP A COLD.

Squeeze a lemon, cut it in slices, put with sugar and cover with one-half pint of boiling water. Drink just before going to bed, and do not expose yourself on the following day. This remedy will ward off an attack of chills and fever if used promptly. It is one of the best remedies, and has no unpleasant after effects.

The "O. K." Double Washboard wears the clothes less than any board used.

LINIMENT FOR MAN OR BEAST.

Two ounces castile soap, 1 quart best alcohol, 3 ounces gum camphor, 1 pint spirits turpentine, 12 fluid ounces strong aqua ammonia, one-half pint laudanum, 4 ounces oil rosemary. Dissolve the soap and camphor in the alcohol, then add the other ingredients. Keep in a glass-stoppered bottle; rub thoroughly in with flannels.

The "O. K." Double Washboard makes a suds as well as a wooden board.

REMEDY FOR EARACHE.

A little black pepper in some cotton dipped in sweet oil, is one of the quickest remedies known for the earache.

BLACK COPYING INK.

Rain water 2 gallons; gum arabic one-fourth pound; sugar one-fourth pound; clean coperas one-fourth pound; powdered nutgalls three-fourths pound; bruise all and mix, shaking occasionally for 10 days and strain. If needed sooner let it steep in an iron kettle until the strength is obtained. When first written it appears pale, but soon becomes jet black and never fades.

The "O. K." Double Washboard washes as clean as a wooden board with much less labor.

SPLENDID BLACK INK.

Two quarts rain water, 1 ounce logwood, one-fourth ounce bicromate potash, one-fourth ounce prussiate potash. Heat boiling hot; strain and bottle for use.

HANDY MUCILAGE.

Put a little gum tragacanth in a mucilage bottle and cover with water. When dissolved add a few drops oil of cloves. Be careful not to put in too much gum or it will be too thick. This is always ready for use.

POSTAGE-STAMP MUCILAGE.

Gum dextrine, 2 parts; water, 5 parts; acetic acid, 1 part; dissolve by aid of heat, and add 1 part of alcohol.

The "O. K." Double Washboard washes much cleaner than a zinc board, as the latter has too little friction.

PERPETUAL PASTE.

Dissolve a teaspoonful of alum in a quart of water, to which add sufficient flour to make a thick cream. Stir in half a teaspoonful of powdered rosin. Have on the fire a teacup of boiling water, pour the flour mixture into it, stirring well at the time. In a few minutes it will be of the consistence of mush. Pour into an earthen vessel and add a few drops of oil of cloves to prevent moulding. Lay on a cover and keep in a cool place. When needed for use, take out a portion, and soften for use with warm water.

TO FIND THE SIZE OF KID GLOVES.

Take a tape and measure your hand around the knuckles; the number of inches and quarters of an inch it measures will be the size of your glove.

PORCELAIN CEMENT.

Add plaster of paris to a strong solution of alum, till the mixture is of the consistency of cream. It sets readily, and is said to unite glass, metal, porcelain, etc., quite firmly. It is probably suited for cases in which large rather than small surfaces are to be united.

CEMENT FOR ATTACHING METAL TO GLASS.

Copal varnish, 15; drying oil, 5; turpentine, 3. Melt in a water-bath, and add 10 parts slaked lime.

PARIS CEMENT,

For Mending Shells and other Specimens.

Gum arabic, 5; sugar candy, 2; white lead, enough to color.

BAKING POWDER.

Take 4 ounces tartaric acid, 3 ounces bi-carbonate soda, 4 ounces corn starch; mix thoroughly and use as other baking powder.

The "O. K." Double Washboard is a happy combination of good qualities, and is destined to lighten the labors of the washerwoman and will soon be considered a boon to the race.

CREAM BEER.

One ounce tartaric acid; 2 pounds white sugar; the juice of half a lemon; 3 pints water. Boil together 5 minutes. When nearly cold, add the white of 3 eggs, well beaten with one-half cup flour and one-half ounce essence of wintergreen. Bottle and keep in a cool place. Take 2 tablespoonfuls of the syrup, add one-fourth teaspoonful soda; stir and fill the glass with water. This is a very pleasant effervescing drink.

CHILI SAUCE.

Twelve ripe tomatoes, 3 red peppers, 3 onions chopped fine, 3 cups vinegar, 2 tablespoons salt, 2 cups sugar, 1 teaspoon of cinnamon. Cook 1 hour. Put in cans and seal tight.

SPICED TOMATOES.

To 7 pounds pared tomatoes add 4 pounds white sugar and 1 pint vinegar. Boil slowly until somewhat thick. Spice according to taste. Preserve in fruit cans.

CABBAGE SALAD.

Shave a hard, white cabbage, into small strips, take the yolks of 3 well-beaten eggs, 1½ cups good cider vinegar, 2 teaspoonfuls of white sugar, 1 teaspoonful of mustard mixed in

a little boiling water, salt and pepper to suit taste; also 3 tablespoonfuls of thick cream Mix all but the eggs together, and let it boil; then stir in the eggs rapidly; turn the cabbage into the mixture, and stir well. Enough can be made for 2 days at once, and it keeps perfectly, and is an excellent relish to all kinds of meat.

The "O. K." Double Washboard is a double-sided board, both sides being just like and equally desirable, hence will last twice as long as most boards.

COTTAGE PUDDING.

One pint flour, 1 teacup milk, 1 egg, one-half teacup sugar, 1 teaspoon soda dissolved in the milk, 2 teaspoons cream tartar, rubbed in the flour. Bake 20 minutes or half an hour.

PUDDING SAUCE.

One egg, three-fourths cup butter, 1½ cups sugar, juice and grated rind of a lemon, all beaten well together. Just before serving, pour on the mixture 1 pint boiling water.

TAPIOCA PUDDING.

Put a small teacupful of tapioca to soak in 3 cups of warm water 5 or 6 hours, or until soft. Pare six or eight good apples, core them, fill with sugar and a little lemon juice or grated nutmeg. Pour the tapioca around with nutmeg grated on top. Bake an hour. Serve with cream and sugar. If the apples are not fully ripe, par boil before adding the tapioca.

The "O. K." Double Washboard is more durable than any board made, as each rib of wood is held firmly by a flute of zinc, and each rib of zinc is supported by a bar of wood, hence the zinc *must wear out* and cannot sag down as soon as it is worn thin.

RICE PUDDING.

One cup of rice, 1 quart of milk, 4 eggs, 1 tablespoon of butter, 1 cup of sugar, 1 pinch of salt. Boil the rice in 1 pint of the milk until tender, then add eggs &c., *not* butter then brush the butter over the top. Bake in steady oven 30 minutes.

SUET PUDDING.

One cup of suet, 1 cup of molasses, 1 cup of raisins, 1 cup of milk, 3 cups of flour, 1 teaspoonful soda; spice to your taste. Boil in a mould, water tight, 4 hours.

EGG TOAST.

For six persons take 2 eggs, one-half cup milk, flour enough to make a good stiff batter, cut old bread in thin slices, dip into the batter and fry brown in butter. Serve hot.

SPONGE CAKE.

Beat 5 eggs 20 minutes, stir in 1 cup sugar and 1 cup flour. Bake in a moderate oven.

Another Recipe for Sponge.

Two cups sugar, 2 cups flour, one-half cup water, one-half teaspoon soda, 1 teaspoon cream tartar, 5 eggs. Beat the water and yolks of the eggs together and mix with the sugar. Beat the whites to a froth, then mix in with the flour, having put the cream tartar in the last cup flour. Bake slowly.

MOLASSES CAKE.

Very fine. Three cups molasses, 1 cup sugar, 1 quart sour cream, 2 tablespoons soda, 1 teaspoon alum dissolved in a little water, 2 eggs, one-fourth cup butter; stir in flour until stiff, then dip in pans the same as cookies.

COCOANUT CAKE.

Three cups flour, two-thirds cup sweet milk, one-half cup butter, 1½ cups sugar, the whites of 3 eggs beaten to a stiff froth, one-half teaspoon soda dissolved in the milk, 1 teaspoon cream tartar sifted in the last cup of flour. Bake in 3 layers. Beat the whites of 2 eggs to a stiff froth, stir in one-half cup sugar and 1 cup cocoanut. Layer this between the cake.

"I say Charley, how is it you always have on such a nice clean shirt?" "Why? because my wife uses the "*O. K.*" *Double Washboard*, and says I can have a clean shirt every day if I want it, it is so easy to wash them on the "O. K."

MINNEHAHA CAKE.

Stir 1½ cups granulated sugar and one-half cup butter to a cream: to one-half cup milk dissolve 1 teaspoon soda, and stir this into the cream. Beat the whites of 6 eggs to a stiff froth. Add alternately to the cream the beaten eggs and 2 cups flour, having added 2 teaspoons cream tartar to the last cup flour. Bake in 3 layers.

Filling for Above.

One cup hickory nut meats, 1 cup raisins chopped fine. Make a syrup of 2 cups sugar with 1 of water, boiled. When nearly cold add the beaten white of one egg, and lastly the nuts and raisins.

The "O. K." Double Washboard washes quicker than other boards and spatters the water about, much less than a zinc board.

DELICATE CAKE.

Nearly 3 cups of flour, 2 cups of sugar, three-fourths cup of sweet milk, whites of 6 eggs, 1 teaspoonful cream tartar, half teaspoonful soda, half a cup of butter, lemon for flavoring.

JELLY CAKE.

To 3 well-beaten eggs, add 1 cup of powdered sugar, 1 of flower, stir well, and add 1 teaspoonful cream tartar, one-half teaspoonful of soda dissolved in 3 teaspoonfuls of water. Bake in 2 pie pans, spread as even as possible. Have ready a towel, and as soon as done, turn the cake on it, bottom side up, then spread evenly with jelly, roll up quickly, and wrap in a towel.

Another Recipe for Jelly Cake.

Two cups flour; 1½ cups sugar, one-half cup butter, one-half cup milk, 1 teaspoon soda, 2 teaspoons cream tartar, 3 eggs. Bake in 2 or 3 layers and add fruit jelly.

FROSTING.

Beat the white of 1 egg to a stiff froth, stir into it 7 teaspoonfuls pulverized white sugar; this quantity will be enough for a common sized cake. Spread on while the cake is hot.

COOKIES.

One cup butter, 1 cup sweet milk, 2 cups sugar, 2 teaspoons cream tartar, 1 teaspoon soda, flour to roll; roll thin, cut in small cakes, and bake 10 minutes. Any spice you choose.

FRENCH LOAF.

Three eggs, 2 cups sugar, two-thirds cups butter, 1 cup sweet milk, one-half teaspoonful soda, 1 teaspoonful cream tartar, 3 cups flour. Flavor to taste.

JOHNNY CAKE.

One and one-half cups Indian meal, 1 cup wheat flour, 2 cups sour milk, 1 egg, 1 teaspoonful soda, 1 tablespoonful melted butter; salt.

POTATO CAKES.

Take cold mashed potatoes, 1 pint, 3 eggs, well beaten, 1 cup flour, season with salt, pepper, butter and cream. Make into cakes and fry in butter. To be eaten warm.

The "O. K." Double Washboard is made of good materials, in a workmanlike and scientific manner, and is bound to become popular wherever introduced.

SNOW CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, 3 cups flour. Add the whites of 8 eggs beaten to a froth, 2 teaspoonfuls cream tartar, 1 teaspoonful soda dissolved in the milk. Rub the cream tartar in with the flour.

BUTTERMILK CAKE.

One cup butter, 2 cups buttermilk, 3 cups sugar, 4 eggs, 5 cups flour, soda enough to sweeten the buttermilk.

HICKORY NUT CAKE.

One and one-half cups sugar, one-half cups butter, 2 cups flour, white of 4 eggs, three-fourths cup sweet milk, 1 teaspoonful cream tartar, one-half teaspoonful soda, 1 cup meats hickory nuts. Bake in square pans.

Do not buy a washboard [illegible] you have examined the "O. K."

GINGER SNAPS.

Melt one-half cup lard, the same quantity of butter, mix the shortening with 1 cup molassses, 1 cup sugar, 1 large spoonful ginger, and a little flour, dissolve 1 teaspoonful of soda in a cup of water, and stir it to the above ingredients, adding flour until stiff enough to roll out. Roll out one-half inch thick, and cut in small circular cakes. Bake in buttered tins in oven moderately hot. Bake slowly till hard and crisp.

COFFEE CAKE.

Four eggs, 2 cups molasses, 1 cup sugar, 1 cup butter, 1 cup coffee, 4 cups flour, 2 teaspoons saleratus, 2 teaspoons cloves, 2 teaspoons mace, 2 teaspoons cinnamon, one-half pound raisins.

CREAM CAKE. (Like Jelly Cake.)

One cup sugar, 1 cup flour, 3 eggs, 1 teaspoonful soda, 2 teaspoonsful cream tartar, pinch salt. Beat the eggs well before adding the sugar. The cake is cut in two, edgewise, and the following cream inserted. One-half cup sugar, one-third cup flour, 1 egg, one-half pint sweet milk. When the milk boils stir in the egg, sugar and flour, they having been previously mixed. Flavor to taste.

By using the "O. K." Double Washboard, a saving of soap is secured.

RIBBON CAKE.

Three eggs, one-half cup butter, one-half cup sugar, one-half cup milk, 2 cups flour, 1 teaspoonful cream tartar, one-half teaspoonful soda; dissolve soda in the milk; mix the cream tartar with the flour; Beat the butter and sugar, add the eggs, well beaten, then the milk, and lastly the flour. Take one cupful of this mixture, add to it one large tablespoonful of molasses, one of cinnamon, one-fourth teaspoonful each of cloves, nutmeg, and allspice, one-fourth pound of shred citron, one-half cup raisins, one-half cup currants, one-fourth pound chopped almonds or hickory nuts. Bake in two shallow tins.

FRIED CAKES.

One teacup sour cream, 1 teacup sweet cream, 2 cups sweet milk, 1 cup sugar, 2 teaspoons soda, 1 egg. Dissolve the soda in the sour cream. Cut and fry in lard.

RAISED DOUGHNUTS.

Take 1 quart of sponge, for bread, after it is light, 1 pint warm water, 2 eggs, 1 cup sugar, a pinch of salt, 1 teaspoonful ground cinnamon, 3 tablespoonfuls lard or fried pork gravy; mix this well and mould in flour the same as for bread. Let the dough stand until light, then cut and fry in hot lard. Lard is better to shorten them with than butter. They can be made without sugar, occasionally, and it makes an agreeable change.

Tell your friends that we *give a valuable* book of recipes with each "O. K." Double Washboard that we send out.

LEMON CREAM PIE.

One cup sugar, 1 cup water, 1 raw potato, grated, juice and grated rind of 1 lemon. bake in pastry, top and bottom. This will make 1 pie.

LEMON PIE.

Take one lemon, grate off the yellow, but do not use the white part of the rind, squeeze out the juice and cut the pulp very fine, add one cup white sugar, 1 cup water, 1 egg well beaten, 1 tablespoonful flour and 2 tablespoonfuls sweet cream. Bake between two crusts, or instead of a top crust, beat the white of 1 egg to a froth, with a little sugar, and lay over the top, when done; then return to the oven for a few minutes.

BAKED APPLES OR PEARS.

If large, cut in half, and put in a deep dish with a little water. Sprinkle them with sugar, and add a few cloves, a little ginger or cinnamon, and cover close and bake till tender.

OMELETTE SOUFFLE.

One cup flour, 1 pint milk, 1 spoonful sugar, small piece butter, size of a walnut; scald milk, flour and butter together. After the batter is cold, stir in the yolks of 5 eggs; stir in the froth of the whites just before baking. Bake in a quick oven. Sauce.

We intend to see that every grocer and hardware merchant in the land is supplied with the "O. K." Double Washboard.

TAPIOCA CREAM.

Soak one-half coffee cup of tapioca in a pint of milk over night and next morning add 1 quart of milk, yolks of 3 eggs well beaten; sweeten and salt to taste; cook in a kettle of warm water, stir until about as thick as cream; when done flavor with lemon or vanilla, pour out into a dish, and lay on top or stir in gradually the white of three eggs beaten to a stiff froth. Stand away to cool.

COCOANUT MERANGUE.

Whites of 6 eggs, 1 cup of cocoanut; beat the whites to a stiff froth, and 1 cup sugar and the cocoanut mixed, all at once, stir gently, mix thoroughly together, spread on the cake, sift sugar over it, then put it in a *cool* oven till a light fawn color,

(Mr. Jones.) "I declare, Mrs. Jones, I thought this was wash-day." (Mrs. Jones.) "Well, my dear, so it is, what of it?" (Mr. J.) "Why, you don't usually dress yourself up so early on wash days." (Mrs. J.) "Well, it is all owing to that "*O. K.*" *Double Washboard* you brought home the other day. I declare, I never saw anything like it. It beats all washboards I ever used. Why, just think of it, I was all through with my big wash in two hours, and it used to take me at least four." (Mr. J.) "Well, I am glad I bought one, it does seem so good to come home and find you all through, and looking so nice. I must tell my friend about it, he says his wife is forever in the wash-tub." (Mrs. J.) Oh, yes, *do;* I know Mrs. S. will thank you, and will never use any other after she tries the "O. K."

CHICKEN PIE.

Make the crust like baking powder biscuit, only a little shorter. Roll half an inch thick and line a 4 quart tin pan, have ready 2 small chickens, boiled till tender, place the pieces of chicken smoothly in the pan, sprinkle salt and peper and a little flour over them, add a piece of butter the size of a butternut. Pour on a little of the liquor they were boiled in, then roll the top crust rather more than half an inch thick, cut air holes in it. Bake till the crust is thoroughly done. Thicken and season the remainder of the liquor the chickens were boiled in, and serve with the pie.

CREAM PIE.

For one pie, take 2 tablespoons corn starch, dissolve the starch and add boiling water to cook it, add 1 pint of milk and yolks of 2 eggs, sweeten and flavor with vanilla or other extracts to taste. Bake on one crust. When slightly cool, beat the whites of 2 eggs to stiff froth, and add 2 tablespoons sugar spread over the pie, and set in the oven to brown a little.

CUSTARD PIE.

One quart milk, 5 eggs, take out the whites of the eggs, beat the eggs, add one-half cup sugar, a little salt, flavor to taste, fill the pies and bake. While the pies are baking, beat the white of the eggs to a froth, and add 1 spoonful fine white sugar, beat again, and when the pies are done, spread the frosting over the tops of the pies; set in the oven to brown. This is excellent.

FLOATING ISLANDS.

Three pints milk, yolks of 5 eggs, 4 tablespoonfuls sugar, 3 tablespoonfuls corn starch, a little salt, flavor to taste; beat the yolks and sugar together, mix the corn starch with a little of the milk, cold, put the rest of the milk on the fire, when it boils add the eggs and corn starch, stirring briskly until it thickens; put in an earthen dish; beat the whites of 5 eggs to a stiff froth, lay them on the custard with a spoon, place them in the oven 6 or 10 minutes, until of a light brown.

APPLE FLOAT.

The whites of 2 eggs, well beaten, add a spoonful of sugar, 6 apples stewed and drained quite dry, beat all together, then make a soft custard, put it in the bottom of a dish, and lay the float on the top.

NICE WAY TO PREPARE APPLES.

Pare a dozen tart apples, take out the core, place sugar, with a small lump of butter in the centre of each apple, put them in a pan with one-half pint of water, bake until tender, basting occasionally with the syrup while baking; when done serve with cream.

If you want an "O. K." wife, buy an "*O. K.*" *Double Washboard.*

BROWN BREAD.

Two cups of Indian meal, 2 cups rye meal, 1 cup molasses, 1 quart milk, salt, 1 teaspoonful soda dissolved in a little of the milk. Bake in a deep round pan four hours.

Ask you dealer for the "O. K." Double Washboard and take no other. If he hasn't kept it, tell him it is made by J. H. Nellis, Canajoharie, N. Y., from whom he can obtain them, or from any of the wooden ware dealers in the large cities.

FRIED OYSTERS.

Take large oysters, free from shells, place them on a clean towel and dry them; take crackers made very fine, which season with a little salt, black and red pepper, equal parts; beat as many eggs and cream mixed as will moisten all the oysters required; dip each one in the egg, and lay them on the cracker; (put the cracker close to the oyster); lay them on a dish until all are done; put in frying pan equal portions of butter and lard, when boiling hot, put in as many oysters as the pan will hold without touching, and fry quickly a light brown on each side.

SCALLOPED OYSTERS.

One hundred oysters, a baker's loaf, crumbled, 4 eggs, boiled hard, salt and cayenne pepper to taste; chop the eggs very fine, and mix with the crumbs; cover the bottom of a deep pie dish with the eggs and crumbs, then place a layer of oysters, with three small pieces of butter, and so continue till all are in, reserving sufficient crumbs for the cover. Bake in a quick oven three-quarters of an hour. Serve hot.

A sample "O. K." Double Washboard will be sent by express, to any one sending 35 cents to the manufacturer.

PANNED OYSTERS.

Take fifty large oysters, free from pieces of shells, put them into a colander, pour over a little water to rinse them; after letting them drain, put into a stew pan, with a quarter pound of butter, salt and pepper to taste; put them over a clear fire, and stir while cooking; as soon as they commence to shrink, remove them from the fire, and send to the table in a well covered, heated dish.

OYSTER PIE.

Take 100 oysters, free of shells, put them into a kettle with their own liquor to plump them; then put them into a dish, and season them with 12 cloves and three blades of mace pounded fine, pepper to taste; then lay crust around the edge of your dish; take the yolks of four eggs, boiled hard, with a handful of grated bread, sprinkle this over the top, with a few pieces of butter, fill the dish nearly full. Cover the pie over with puff paste.

"Cleanliness is akin to Godliness," and an "O. K." Double Washboard is the sure road to cleanliness.

ICE CREAM.

One gallon milk, 16 eggs, 1½ tablespoons corn starch. Bring the milk to the boiling point, and add the starch. Then remove from the fire and add the eggs and sugar to make quite sweet, the eggs being first well beaten. Strain through a sieve, and when cool, flavor to suit.

PARING PEACHES.

Take an iron pot, place on the stove with water in it, put in some concentrated lye, let it dissolve until strong enough to eat the skins, which you can ascertain by dropping in a few peaches, then remove from the fire. After the peaches have been in the lye, throw them into a tub of cold water, rinse them thoroughly, and wipe off with cloth, and your peaches will have the skin removed, still retaining their red cheeks.

STUFFING FOR FOWLS.

Cut up a pint bowl of bread. Take a lump of butter the size of a butternut, put in a pan, add the bread and fry till of a light brown color, add a quart of milk, boil till soft, season with salt, pepper and parsley to taste; beat the yolks of 6 eggs to a froth, stir in and set back over a slow fire to boil, when it is ready to fill into the fowls, or it can be baked in the oven in pans.

The Great Peace Maker.—Statistics show that there has never been a quarrel or a divorce suit in a family where the "O. K." Double Washboard was used.

TO PICKLE CABBAGE.

Quarter them till they are thin enough to let the vinegar strike through, put them down in layers with spice, salt and vinegar; scald your vinegar as often as it is necessary to make them tender.

RAW CABBAGE.

A nice way to prepare raw cabbage is as follows: Select a fine good head, chop finely in a bowl what you think will be needed, and to every quart add one-half teacupful of thick, sweet cream, two tablespoonfuls of strong vinegar or lemon juice, one cupful of sugar, and mix thoroughly.

"Patrick," says Bridget, to her worthy leige lord,
"Go buy me an "O.K." Double Washboard,
And I'll wash you some shirts, so neat, so clean,
The bogs of old Ireland were never so green."

IRON RUST AND MILDEW.

To remove iron rust, mildew, and for bleaching white goods. To 1 gallon of buttermilk add 1 double handful grated horse-radish root. The goods should not remain in it more than 24 hours, as there is danger of their rotting in warm weather. It will also take the color out of lawn that fades, when boiling in lye will not.

TO COLOR YELLOW.

Dissolve 2 ounces of sugar of lead in 2 quarts of water, dissolve 1 ounce bichromate of potash in another vessel, and dip in the goods, one piece at a time, first into the sugar of lead and then into the bichromate of potash. Rinse in lime water if orange color is wanted; the water should be hot.

TO DYE WOOL SCARLET.

Take 1 gallon water to 1 pound cloth or yarn, also 1 ounce cochineal, 2 ounces cream tartar, and 2¼ ounces muriate of tin; when the water boils put in the cream tartar, then the cochineal pulverized; when dissolved add the muriate of tin and then the yarn, stirring all the time; let it boil 15 minutes, air it once or twice and rinse well in soft water. Wet the goods in warm soap suds before putting them into the dye.

TO RENOVATE BLACK GOODS.

Take one-fifth of a pound of extract of logwood and 1 ounce of saleratus, put in a boiler with 10 ounces of water, cold or hot, stand over the fire, and when boiling hot put in the goods, either wet or dry, let stand twenty minutes, moving about occasionally, rinse in cold water until the goods drip clear, and iron immediately. This will be found a most excellent receipt for restoring black goods of any kind that have become rusty or brown—cloth, cashmere, a waterproof, worsted or grenadine, or any material that will not cockle in wetting. Press on the wrong side.

CONDIMENTS.

The most important condiments are salt, peper and mustard; of these salt alone is a necessary of life; a sufficient quantity does not exist in our food to supply the wants of the body. The young should avoid all high seasoning; their digestion is good and they do not need stimulants.

Mrs. Perkins hanged herself with a piece of sash cord,
Because her husband wouldn't buy an "O. K." Double Washboard.
And now he has another wife, and thinks he will afford,
And go in time to save her life, and buy an "O. K." Washboard.

ROASTING MEATS.

Little or no preparation is necessary. The only requisites are a bright fire and hot oven; then place the joint in the pan, and if it is very lean, put a tablespoonful, or two, of water—not more—into the pan; if fat, it will not require any. No flour is necessary if the meat has not been washed, and if you buy from a good butcher. This will only be needed in summer if it has been kept an hour or two too long; then wash it off with vinegar, dry it carefully, and very lightly dust it with flour to absorb any moisture that may remain on the surface. While the meat is in the oven, baste it several times, and when about half done turn it—always keeping the thickest part of the meat in the hottest part of the oven. While the meat is in the oven, fire should be kept hot and bright. If the oven has been in good condition the meat will be a beautiful brown and the bottom of the pan covered with a thick glaze. Gently

pour off the fat, holding the pan steadily as you do it, that the gravy may not go with it; then put the pan on the stove and pour into it half a cup of boiling water (more if the joint is very large and less if very small) and a little salt. Stir it with a spoon until the adhering glaze or gravy is entirely removed from the pan, it will dissolve as it mingles with the liquid, and make a rich brown gravy. Before the joint is served, sift over it evenly—not in patches—fine salt. This must never be done before it is cooked, as it draws out the juice of the meat. It must be repeated that nothing so injures meat as to put it into a cold oven, allowing both to get hot together. Some meats require longer to cook than others. Pork and veal much longer than mutton and beef. The former meats require to be very well done—the latter, most people like underdone; but even where this is the case, it should be remembered that the texture should be changed all through; the gravy is then released and runs red with the knife, while the grain of the meat is seen through it, of a bright red instead of the livid purple so frequently called rare, but which is simply raw.

Yankee Doodle came to town, straddle of a buckboard,
In such great haste his wife to buy an "O. K." Double Washboard.

HOW TO MAKE FRUIT JELLY.

The process for all jelly making is materially the same. Cook the fruit in a porcelain or granite kettle and stir with a wooden or silver spoon. Iron and tin utensils injure both taste and color. If a brass kettle is used be particular to scour it thoroughly with hot salt and vinegar just before using, and remove the contents directly on taking from the fire. When the fruit is well softened, with or without the addition of water, according to its nature, turn it into a large, three-cornered bag, that has been wrung out of hot water. The bag may be made of either coarse linen, cotton or flannel and must be stout as well as course. Suspend this bag of hot fruit over an earthen bowl or jar, and if convenient, in a warm place; leave it to drip for twelve hours. This does away with all the nuisance of "squeezing," and the bag being suspended over night, the jelly will only take a little while in the morning to complete. When strained, measure the juice; weigh a

pound of sugar for each pint and be particular about it too, Don't "guess," if you want to make good jelly, but if you prefer to measure instead of weighing use a heaping pint of sugar for every pint of juice; and if the fruit is very sour make the latter measure scant. Boil the juice fast for twenty minutes, skim it well, then add the sugar, and when it is dissolved the jelly will fall from the spoon in flakes; if it does not, then let it boil for five minutes, but it will seldom be necessary. Boiling the juice long after the sugar is put in will make it dark and strong, and spoil the jelly. Strain the jelly, while boiling hot, through a thin bag, into a pitcher; hold the bottom of the bag with a fork and twist the top, but not too tight and close if you want your jelly to be bright and clear. Pour as soon as possible into the molds, as the jelly will form almost immediately, and the quicker it will be transferred the clearer it will be. Dip each mold into cold water before filling, that the form may turn out nicely, and if glass is used set it on a cloth dipped in cold water and put in a silver spoon while filling. Keep the cloth cold by frequent dipping and you will never crack a single glass, even if the juice should be boiling hot. Currants and wild cherries in equal quantities make a good and wholesome jelly; red and white currants, one of exquisite color, and black currants alone, one that is rich and dark and exceedingly palatable. Raspberries to jelly well should be mixed with a third their quantity of currants; cherries and strawberries will not produce a firm jelly without the addition of gelatine, and ripe grapes cannot be depended on. Grapes should be used before they are fully ripened. Gooseberries are also better for jelly while partially green. The late wild plums make a jelly that can scarcely be surpassed either in appearance or flavor. By bruising slightly the juices can be liberated from all of these fruits without the use of water, except that which clings to them after rinsing. Crab-apples, both the wild and Siberian, and quinces are particularly easy to jelly. Wash, and cut them into pieces without peeling or coring, cook in water enough to cover, adding more if necessry to render them perfectly soft. A beautiful amber jelly may be made from tart apples, but it should be flavored with lemon juice.

The "O. K." Double Washboard is thoroughly covered by patents, and all infringers will be promptly dealt with according to law.

WHITE SPONGE CAKE.

The whites of 10 eggs beaten to a stiff froth, 1 and a half cups of granulated sugar, one teaspoonful cream tartar sifted four times through one cup of flour; beat the sugar and eggs together, stir the flour in lightly, but thoroughly, and bake forty minutes in an ungreased pan.

HOME-MADE COLOGNE.

One-fourth ounce of oil of lavender, one-fourth ounce of oil of bergamot, one-eighth ounce of oil of jessamine, twenty-five drops of oil of neroli, and 1 pint of pure spirits of wine. Shake well.

A horseshoe is reckoned to be a lucky wedding present; but the best wedding present we know of, is an "O. K." Double Washboard.

VEAL CUTLET.

Fry the meat, as usual, when done, have prepared some crushed crackers and eggs well beaten, dip the meat in the eggs, then roll in the cracker, put back in the pan and fry till brown.

OMELET.

To a tablespoon of flour add a teacup of milk, and stir till smooth, beat 4 eggs to a froth, pour in the milk and flour and stir; have ready a frying pan with a little butter, pour in and stir till thick, then let fry till you can cut it in segments; turn over and fry the other side till done. This makes a dish for 5 persons.

GELATINE PUDDING.

One-half box of Cox's gelatine dissolved in one-half pint of boiling water, and when cold, add the juice of 3 lemons, 2 cups of sugar, and the beaten whites of 4 eggs; pour in a mold and set away until the following day.

Sauce for the Above Pudding.

Put a quart of milk in a pan, place in a kettle of boiling water, when it is near boiling, add the yolks of 4 eggs, beaten very light with 2 or 3 tablespoons of sugar, 1 tablespoon of corn starch dissolved in a little cold milk, and a pinch of salt. Boil until thick.

GRAPE MARMALADE.

Put the grapes in a pan, place over a kettle of boiling water, cook until soft, when cold, rub through a flour seive; to every pint of pulp add three-fourth pound of sugar; put in a pan again and cook until thick, then pour in bowls or jelly glasses and seal.

HOW TO MAKE COFFEE.

One pound Java, 2 pounds Rio, mix and grind, put in tight cans to keep from losing its strength. To 1 large tablespoon of coffee add two cups of boiling water, let it just come to a boil, place it where it will keep hot till your meal is ready, then take it off the stove 2 or 3 minutes before pouring out.

BISCUIT.

Five cups even full of flour, two cups of sweet milk, four teaspoons of good yeast powder, and a little salt and butter. Mix and knead until smooth, roll out about three-fourth of an inch thick, and bake as quickly as possible.

CHOCOLATE CAKE.

One cup sugar, 3 eggs, 1 cup sweet milk, one-half cup butter, 2 cups flour, 1 teaspoon baking powder, or 1 teaspoon soda and 2 of cream tartar. Bake in 3 tins.

For the filling take the whites of 2 eggs, and yolk of 1, beat very light, add from 1½ to 2 cups pulverized sugar, one-half cup of grated chocolate melted in boiling water, vanilla to taste, put between the layers and on the top and sides of the cake.

Don't preach charity and leave somebody else to practice it. Better buy an "O. K" Double Washboard, and make a present of it to your washwoman.

TO CAN FRUIT.

Prepare the fruit and weigh, fill the cans and place them on a thin board in a moderately hot oven. Prepare the syrup in the proportions given below; scald the syrup, and when the fruit in the cans is heated through, fill the cans with syrup and seal up; examine next morning and if not tight, heat in

the oven again, leaving the syrup on the fruit. The rubber gaskets should not be put in the oven or they would be spoiled. By this method the fruit is preserved intact and has a beautiful appearance. Syrup to pour over the fruit requires 3-4 pound of sugar to 1 pound cherries, plums and strawberries; one-half pound of sugar to 1 pound of raspberries, peaches, quinces, pineapples and apples; one-fourth pound of sugar to 1 pound pears, blackberries and citron.

PARKER HOUSE ROLLS.

Put 1 quart flour in bread pan, have it cover the bottom and push it up around the sides; in this put four tablespoons sugar, a little salt and one cup of good yeast. Scald 1 quart of new milk, when it cools so it will not scald the yeast, pour it in the pan, set in a warm place; when it looks foamy or has bubbles in it, add flour enough to have it knead without sticking, if you have time knead longer; place it back and when it is risen light and nice, knead it again, roll out half as thick as we roll biscuit, cut with a biscuit cutter and double it over; the roll will be a half circle; butter the outside with melted butter and place them in rows in baking pans, put them in a cool place until thirty minutes before you wish to bake them, then bring them where it is warm; let them rise fast; when light bake in a quick oven. If you want them a little extra, keep the dough where it is warm and knead a few minutes every time it comes up.

He that lags behind in the road where many are driving will always be in a cloud of dust; but he who buys an "O. K." Double Washboard will always wear the cleanest shirt.

PRESSED CHICKEN.

Boil a chicken until tender, chop fine, season well with pepper, salt and butter, put into a cloth, put a weight upon it, and press like headcheese.

CHICKEN CROQUETS.

Chop pieces of cold chicken fine, and add an egg, or small piece of butter, well powdered crackers, salt and pepper. Make into flat cakes, dip them in raw egg and cracker crumbs, as for oysters, and fry.

GENERAL HINTS.

Cabbage should always be boiled in two waters.

Fat should always be very hot before fish are put in, and the fish should be turned frequently.

Stewed meat should be put in boiling water and boiled very slowly. When making soups, put the meat in cold water and boil slowly.

In baking cakes, the cream tartar or baking powder should always be added to the flour, and the whole passed through a seive.

Lemon juice and glycerine will remove tan and freckles, and soften the hands.

Benzine and common clay will clean marble.

Castor oil is excellent to soften leather.

Parsley, eaten with vinegar, will remove the unpleasant effects of eating onions.

To Clean Jewelry.—Wash in soap suds, rinse in diluted alcohol, and lay in a box of dry sawdust to dry.

For soft corns, dip a piece of linen cloth in turpentine and wrap it round the toe on which the corn is situated, night and morning. The relief will be immediate, and after a few days the corn will disappear.

To Deaden a Fire.—If you are in a hurry to broil a steak and the fire is to brisk, a little salt will deaden it.

Wet a flannel cloth in kerosene, dip it in dry whiting, and rub the plate ware. Let it dry on it, and then polish it with a chamois skin.

Chalk, or magnesia, rubbed on silk or ribbon that has been greased, and held near the fire will absorb the grease so that it may be brushed off.

In warm weather lay eggs in very cold water half an hour before using, and they will beat up as light as in cold weather.

Always stir cake one way, from left to right.

Sugar is an admirable ingredient in curing meat or fish.

Wasp Sting.—A lump of wet saleratus applied to the spot stung by a wasp will afford instant relief. The alkali property neautralizes the poison.

A free use of lemon juice and sugar will always relieve a cough. Most people feel poorly in the spring, but if they would eat a lemon before breakfast every day for a week—with or without sugar, as they like—they would find it better than any medicine.

Keep yeast in wood or glass.

Keep meal and flour in a cool, dry place.

Keep vinegar in wood or glass.

Lard for pastry should be used hard as it can be cut with a knife. It should be cut through the flour, not rubbed.

A cheerful face is nearly as good for an invalid as healthy weather. An "O. K." Double Washboard will cure the worst case of *dirty shirt* that ever existed.

LEMON AND ORANGE TINCTURE.—Never throw away lemon or orange peel; cut the yellow outside off carefully, and put into a tightly corked bottle, with enough alcohol to cover it. Let it stand until the alcohol is brightly yellow, then pour it off, bottle it tight, and use it for flavoring. Add lemon and alcohol as often as you have it, and you will always have a nice flavoring.

If the "troubled housekeeper" will keep her lard in a cool, dry place, or on a table in a well-aired cellar, where the can or jar will not come in contact with a damp wall, trouble will be at an end.

BORAX.—Ladies who have not tested the magic properties of BORAX, have been losing a great help and comfort. If once used, you will never be without a bottle on your toilet table. It removes stains and dirt from the hands better than soap, and at the same time softens and smooths the skin. It is splendid for washing the hair, and will without injury, cleanse brushes and combs in a few moments.

THE HOUSEWIFE'S TABLE.—The following is a very valuable housewife's table, by which persons not having scales at hand may readily measure the articles wanted to form any recipe without the trouble of weighing, allowance to be made for an extraordinary dryness or moisture of the articles weighed or measured:

Wheat flour, 1 pound is 1 quart; Indian meal, 1 pound 2 ounces are 1 quart; butter, when soft, 1 pound is 1 quart;

loaf sugar, broken, 1 pound is 1 quart; white sugar, powdered, 1 pound 1 ounce are 1 quart; best brown sugar, 1 pound 2 ounces are 1 quart; 16 tablespoonfuls are ½ pint; 4 tablespoons are ½ gill; 2 gills are ½ pint; 2 pints are 1 quart; 4 quarts are 1 gallon; a common sized tumbler holds ½ pint; a teacup is 1 gill; a large tablespoon is ½ fluid ounce; 60 drops are equal to 1 teaspoonful; 4 teaspoonfuls are equal to 1 tablespoonful.

Like the music of the spheres,
That never make a discord,
Is the music in the tub
Of the "O. K." Double Washboard.

TO PRESERVE A BOUQUET.

Sprinkle it lightly with fresh water, and put it in a vase containing soap suds. Each morning take it out of the suds and lay it sideways in clean water: keep it there a minute or two, then take it out and sprinkle the flowers lightly by the hand with water. Replace it in the suds, and it will bloom as freshly as when first gathered. Change the suds every three or four days. This method will keep a bouquet bright and beautiful for at least a month.

TO REMOVE MILDEW FROM LINEN.

Wet the linen which contains mildew, in soft water, rub it well with white soap, then scrape some fine chalk to powder, and rub it well into the linen, lay it out on the grass in the sunshine, watching it to keep it damp with soft water. Repeat the process the next day, and in a few hours the mildew will entirely disappear.

TO REMOVE STAINS FROM THE HANDS.

Put a small quantity of oxalic acid in a bottle with sufficient soft water to dissolve. To use, drop a little of the solution in a wash dish of water, in which wash the hands.

Verdant John. "What is the reason the "O. K." is called a *Double Washboard?*" Enterprising Clerk. "Why, because the women can wash *double* the number of *shirts* on it in the same time that they can on any other board."

TO RESTORE COLORS TAKEN OUT BY ACIDS.

Sal-volatile of hartshorn will remove store colors taken out by acids.

TO KILL RATS.

Mix carbonate of barytes, 2 ounces, with grease, 1 pound. This is tasteless, odorless and a deadly poison, hence care must be exercised. Water must be set near as it produces thirst immediately, and after drinking they die before they have time to go back into their holes.

TO DRIVE AWAY RATS.

Scotch snuff or cayenne pepper, spread freely in their holes will cause rats to leave at a sneezing pace.

HORN DISTEMPER IN CATTLE.

Many a valuable cow is lost every season, that might be saved if the following dose was administered: Six tablespoons soot from a chimney where wood is burned, 1 tablespoon each of salt, ground black pepper, and ginger, add 3 eggs, stir, thicken with meal, and make into balls; elevate the head, draw out the tongue, and place the balls far back in the throat, where they must be swallowed. Repeat the doses 3 or 4 mornings.

FURNITURE POLISH.

Take 1 coffee-cupful of cold drawn linseed oil, 1 of turpentine and one of vinegar, with three tablespoonfuls alcohol mixed into it. Pour into a bottle and shake rapidly. Take a little of it in a saucer; dip into it a bit of flannel, and rub the furniture until nearly dry; then roll a bit of flannel into a tight roll at least three inches in diameter; sew it up closely, and rub the polish in until it shines.

BRINE FOR MEAT.

Two gallons water, 8 pounds salt, 2 ounces saltpetre, 1 quart molasses.

(Mrs. Peters.) "I often wondered how it was that Mrs. Jones could get time to make calls on wash day. I've found out; she has got one of those "O. K." Double Washboards. I mean to have one too; I'll ask *Sam* to buy me one this very night."

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GRAMMAR IN

Three little words you
Are articles, *a*, *an* and *t*

A Noun 's the name of a
As *school*, or *garden*, *ho*

Adjectives tell the kind of Noun,
As *great*, *small*, *pretty*, *white* or *brown*.

Instead of Nouns the Pronouns stand—
Her face, *his* face, *your* arm, *my* hand.

Verbs tell of something to be done—
To *read*, *count*, *sing*, *laugh*, *jump* or *run*.

How things are done, the adverbs tell,
As *slowly*, *quickly*, *ill* or *well*.

Conjunctions join the words together,
As men *and* women, wind *or* weather.

The Preposition stands before
A Noun, as *in* or *through* a door.

The Interjection shows surprise,
As "*oh!* how pretty," "*ah!* how wise."

The whole are called nine, parts of speech,
Which reading, writing, speaking, teach.

Within this little book is stored
A fund of Wit and Wisdom;
Given free with a Washboard,
The best one in all Christendom.

And of our worthy patron
We here would kindly ask,
Is it not the very best one,
And your wash an easy task?

And if our words are true,
As you can justly say;
Pray tell your neighbors, do!
Our Washboards are "O. K."

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